

# CLAIMS

We claim:

*Sub a2*  
~~1. A food barrier casing for food stuffs to be boiled, cooked or otherwise heated in the casing, wherein the casing comprises at least one steam and/or gas impermeable foil (1) and has an absorbent inner layer (2) joined with it and comprising fibers in a form selected from the group consisting of individual fibers, woven fibers, fabric, knits, and fleece, and wherein said inner layer (2) is impregnated with coloring and/or flavoring agents.~~

*B* 2. The barrier casing according to claim ~~1~~, wherein the inner layer (2) comprises fibers selected from the group consisting of cotton fibers, cellulose fibers, regenerated cellulose fibers, viscose fibers, and mixtures thereof.

*Sub a3*  
~~3. The barrier casing according to claim 1, wherein it comprises a shrink foil which shrinks in a temperature range of about 70° C to about 90° C.~~

*B* 4. The barrier casing according to claim ~~1~~, wherein the casing (1) is coated with the absorbent inner layer (2) to form a laminate.

*Sub a4*  
~~5. The barrier casing according to claim 1, wherein the inner layer (2) is joined with the adjacent layer (1c) of the casing by an adhesive.~~

*B* ~~7~~ 6. The barrier casing according to claim ~~5~~, wherein the adhesive comprises extruded polyethylene.

*Sub a5*  
~~7. The barrier casing according to claim 1, wherein on its outer side the casing (1) comprises at least one tight plastic foil (1a) joined together so as to be flat, the foil being selected from the group consisting of polyethylene foil and polyamide foil.~~

8. The barrier casing according to claim 1, wherein the casing (1) comprises two polyethylene foils (1a, 1c) and a polyamide foil (1b) between them, wherein the polyethylene foil (1c) allocated to the inner side of the casing is extruded on ~~wet and functions as an adhesive for the absorbent inner layer (2) subsequently applied.~~

Sub a57  
~~9. The barrier casing according to claim 1, wherein it has the shape of a bag (5) and an excess length (6) at its open end, said excess length being made without an absorbent inner layer and comprising a heat-sealable plastic foil.~~

10. The barrier casing according to claim 1, wherein the foodstuffs are selected from the group consisting of sausages to be cooked or simmered, ham, pickled products, and soft cheeses.

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